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The Thanksgiving Dinner

Barbara Dewell

Iowa State College

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THE IOWA HOMEMAKER

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The Thanksgiving Dinner

By BARBARA DEWELL

OVER three hundred years have elapsed since the first Thanksgiving was held here in our United States. Early that bright cold morning our Pilgrim fathers arose and went to worship and gave thanks to God for His many blessings. The privations, loneliness and hardships of that day are hard to imagine now with our modern conveniences. Perhaps sometimes we forget how much Thanksgiving day really meant to our Pilgrim forefathers. We remember instead the bountiful meal they prepared for their Indian friends and themselves. We must not forget the real meaning of Thanksgiving day, but naturally homemakers today are all interested in that first Thanksgiving meal.

We all know the wonderful wild bird, the turkey, which the Indians and Pilgrims hunted for that dinner. Thanksgiving and turkey are nearly synonymous terms, especially to the housewife. Lucky indeed is the woman who can have a good plump turkey around which she can plan her meal. There are many varieties of foods that go well with turkey. Here are three sample menus with the turkey as "king":

Clear Soup with Croutons	
Roast Turkey	
Celery	
Baked Cranberries	
Steamed Squash	Mashed Potatoes
Creamed Peas	
Fruit Salad	
Pumpkin Pie or Mince Pie	
Coffee	Nuts
—	
Oyster Cocktails	
Pickles	Celery
Roast Turkey	Crab Apple Jelly
Baked Sweet Potatoes	
Creamed Onions	
Fruit Salad	
Steamed Pudding	Coffee
—	
Baked Oyster in Half Shell	
Roast Turkey	Chestnut Stuffing
Sweet Potato Croquettes	
Creamed Cauliflower	
Coffee	
Skillet Cakes	
Cranberry Ice	

Turkey at the present time is very high and there are a great many of us who feel we cannot afford one. There are many substitutes for turkey; substitutes that are just as appetizing and attractive when properly prepared. Goose, duck, chicken, shoulder of pork, stuffed forequarter, or a good roast of beef would certainly grace a Thanksgiving table, and would not draw upon the family pocket-

"With steadfast and unwavering faith, with hard and patient toil, The Pilgrims wrung their harvest from a strange and sterile soil. And when the leaves turned red and gold beneath the autumn sun, They knelt beside the scanty sheathes their laboring hands had won; And each grave elder, in his turn, with bowed and reverent head, Gave thanks to bounteous Heaven for the miracle of bread.

God grant us grace to look on this, our glorious native land, As but another princely gift from His almighty hand. May we prove worthy of His trust and keep its every shore Protected from the murderous hordes that bear the torch of war. And be the future bright or dark, God grant we never may Forget the reverent spirit of that first Thanksgiving Day.

—James J. Montague.

book as heavily as turkey. We should count the cost. It is not right from any point of view that a man and woman should have to spend weeks of labor to make up for the extravagance in time, strength and money of one day.

Of course, there are many variations that can be used with these same menus. The turkey may have bread stuffing, chestnut stuffing, oyster stuffing, or a sweet stuffing made of raisins, nutmeats, apples, dates and figs. The sweet potatoes can be baked or boiled or candied. The celery may be served, or stuffed with a mixture of cottage cheese, American cheese, mayonnaise, pimentos and nutmeats. There is no end to the combinations of fruits for fruit salads. White bread, brown bread, steamed brown bread, light rolls, or small baking powder biscuits may be served. If the meal seems too heavy, plain ice cream or sherbet molded in turkey shapes would be a good substitute for the steamed pudding or pies.

Before the days of meal planning, mince pie was served along with the turkey as another meat dish. These pies were baked in oblong pans and often times were from three to four inches thick. Now they are almost universally served as a dessert.

The serving of the meal is as important as the preparation. A good hostess is particular about the appearance of her table; the linen she uses, the silverware,

and the way she sets the table. Attractively served meals help to make the meal more appetizing.

The table decorations for Thanksgiving are many. Brilliant autumn leaves are especially attractive arranged as a centerpiece, or if the table is long they may be stretched down the center from end to end. Pine boughs and combs or bittersweet may also be used. A large pumpkin may be hollowed out and filled with red apples, white grapes and oranges and used as a centerpiece. Simplicity is the keynote of a beautifully decorated table. When an atmosphere of warmth and good cheer, such as is secured from an open fire, is desired in the dining room, candle light is used. Good cheer should always be associated with Thanksgiving day.

The finishing touch to a meal comes in the garnishing. Parsley is one of our best "standbys". A sprig on the salad plate or around the croquettes adds a great deal to the appearance of the table. Of course parsley is not our only garnish. Pickled fans are novel. Red apples baked and arranged around a roast of pork make as appetizing a combination as it is attractive. Sliced stuffed olives, celery curls and radish roses always make lovely garnishes.

Here are recipes for some of the more unusual dishes:

Skillet Cake

2 c. brown sugar
½ c. butter
6 pineapple rings
1 c. black or English walnuts

Carmelize butter and sugar in a large loaf cake pan. Then add finely cut pineapple and nutmeats. Pour over this a plain cake batter. Bake in a moderate oven for 30 minutes. Turn pan upside down so caramel is on top. Allow it to cool, serve with whipped cream.

Baked Cranberries

Cranberries are very appetizing when prepared in this way. Line a baking dish with cranberries, then sprinkle over with sugar and dot with butter. Repeat this until dish is full, then add just enough water to cover. Bake in a moderate oven until tender.

For a variety in fruit salads here is something very attractive:

Peel ripe pears and cut in half. Stain the back a blush rose with fruit coloring. Fill the cavity where the seeds were with a ball of American cheese. Place half of pear on a crisp lettuce leaf with tinted side up. At the stem end of the

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The Thanksgiving Dinner

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pear stick several green leaves, at the other end stick in a clove. Make a little mound of dressing at one side. Let this stand on ice until ready to serve. This salad may be served as a separate course or along with the meat course.

To summarize, it would be well to remember that even though Thanksgiving comes but once a year, we should try to have as well balanced a meal on that day as we have at any other well planned meal. We must not think that to have a bountiful meal we must have several duplicates as potatoes, rice, squash, sweet potatoes or two or three different kinds of pie. If we have a carbohydrate, as potatoes, a protein food as our meat dish, a relish of some kind, at least one green vegetable, either fresh or canned, some fruit and a dessert, we will have a fairly well balanced meal. Do not try to over do your Thanksgiving dinner. Have it well planned, well prepared and well served.

When in Doubt—Try Apples

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in which the apples are cooked to make this sauce. 1 cup water, 1 cup sugar, juice and rind of 1 orange. Boil till thick. Pour over the apples and serve with whipped cream.

Jellied Apples

Pare, core and cut apple into sixteenths. Use 1 quart. Make a syrup, using 2 cups sugar to 2 cups water. Add

apple sections to syrup. It is best to use a shallow pan so that apple sections float on the surface. Cook slowly till apples are transparent. Carefully lift apples from syrup. To 1 cup syrup add tablespoon gelatine softened in a little cold water. Let cool. Add 1 teaspoon lemon juice. Put the apple sections into a glass or aluminum mold. Pour over the gelatine mixture. When firm, turn from mold and serve with whipped cream.

Apple Fritters

1½ cup flour
2 tsp. baking powder
¼ tsp. salt
1 egg
2-3 cup milk
2 sour apples

Sift flour, baking powder and salt. Beat the eggs and add the milk. Mix the wet and dry ingredients. Beat. Let stand one hour. Pare, core and cut the apples in thin slices or small chunks. Stir into the batter. Drop by spoonful into hot deep fat and fry to a delicate brown. Serve at once with a tart sauce, as lemon, orange, maraschino or jelly sauce.

Real Lace

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Guipure. It was the earliest Irish lace industry, and is made in this manner: a pattern, which is put into a frame, is covered over with a thin, white muslin; this pattern, which is visible thru the muslin, is then outlined on the cloth with an over and over stitch; the designs are connected by bars of thread covered over with buttonhole stitch; the last step is to cut away the fabric outside the outline and underneath the bars or "brides",

as they are called.

We finally come to machine-made laces. The Nottingham looms of England were the first lace-making machines made, and it is said they were evolved out of the stocking loom. Improvements have been made on this loom, until now an imitation lace almost defies detection. Frequently it is said that unless one can afford real lace, one should not use lace at all. I think this is an incorrect statement.

Emily Hunting '19 and Julia Kessel Shackleton Ex'17 are now enrolled in Mrs. Prince's school of salesmanship at Boston.

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